

Quick-n-Easy

Convection Oven

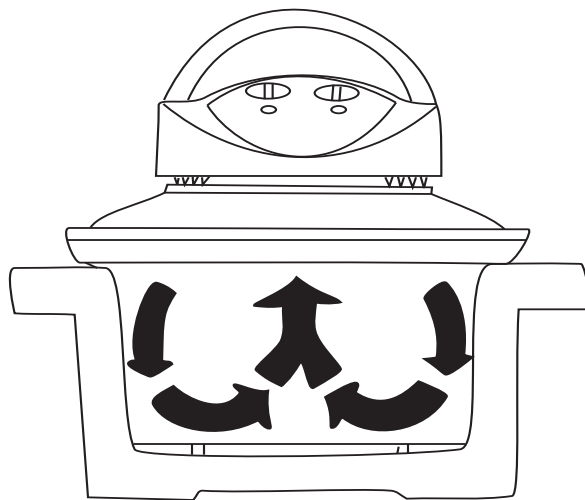
Deni®

Model #10400

IMPORTANT

Please keep these instructions
and your original packaging.

www.deni.com



INSTRUCTIONS
FOR PROPER USE AND CARE

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Convection Oven

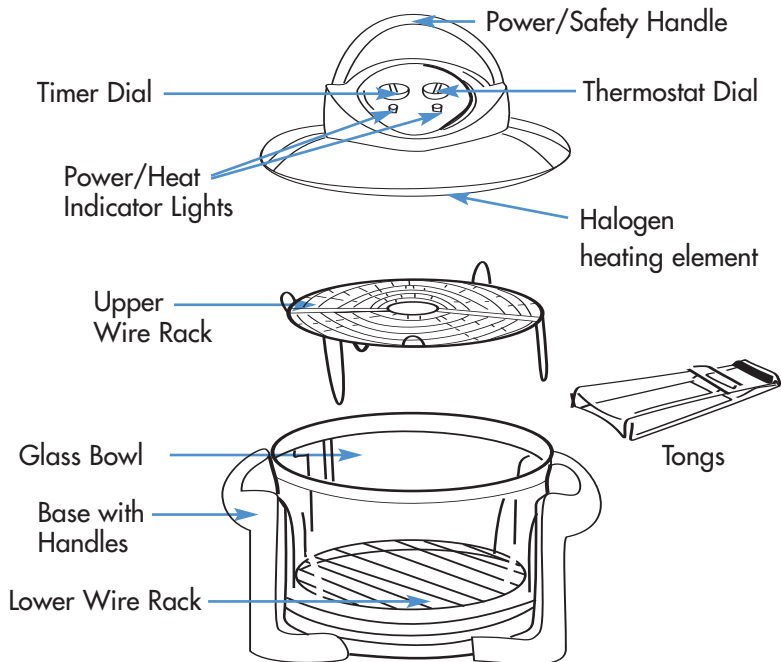
IMPORTANT SAFEGUARDS

When using this electrical appliance, safety precautions should always be observed, including the following:

- **Read all of the instructions before using and save for future use.**
- Place the oven securely in the center of the counter or work space.
- Close adult supervision must be provided when this appliance is used by or near children.
- Using attachments not recommended or sold by Keystone Manufacturing Co., Inc. may be hazardous.
- Do not operate with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner.
- Always unplug after use and before cleaning. Allow unit to cool before removing parts and before cleaning.
- Always turn the oven off before removing glass bowl.
- Do not let cord hang over the edge of a table or counter or touch hot surfaces.
- Do not place lid directly on countertop.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Always pull handle up to "OFF" position before unplugging the unit.
- Operate the oven on a heat resistant surface, not on wood or a table cloth. It is important that there is a heat resistant surface beneath this unit.
- Secure the lid on the oven before turning on the power.
- Do not submerge the lid in water.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Use extreme caution when disposing of hot grease.
- Be certain convection oven is off before inserting or removing plug from wall outlet.
- A fire may occur if the convection oven is covered or touching flammable material, including curtains, draperies, walls and the like, when in operation.
- There may be a slight burning odor when using oven for the first time. Before first use, allow oven to run for a few minutes in order to burn any excessive lubricants which were used during the manufacturing process.
- To protect against electrical shock, do not immerse cord, plug, or motor housing in water or any other liquid.
- To reduce the hazards of potential shock, the oven has a polarized plug (one blade is wider than the other), which will fit only one way in a polarized outlet. If the plug does not fit, contact a qualified electrician for assistance. Do not attempt to defeat this safety feature.
- Do not clean with metal scrubbing pads. Pieces can break off the pad and short-circuit electrical parts, creating a possibility of electrical shock and damage to the unit.
- Do not pull cord when disconnecting the unit, as damage to the cord may result.
- An extension cord should not be used with the convection oven.
- This oven is for indoor, household use only.
- This oven should not be used for other than its intended use.
- **WARNING: Glass surfaces of the oven get very hot while in use. Do not touch any glass part of the oven until it has had a chance to cool.**

SAVE THESE INSTRUCTIONS

FEATURES AND FUNCTIONS



- **Power/Safety Handle**—power is ON when handle is in the down position, power is OFF when handle is lifted.
- **Glass bowl** is heat proof and scratch resistant. The glass allows for the observation of food as it cooks. The bowl is easily removed for clean-up.
- The **lower rack** sits at bottom and allows for air to circulate around the food, add the **elevated rack** to add dual level cooking.
- **Base with handles**—protects counters from heat and allows easy carrying.
- The **thermostat** is used to set the oven to the desired temperature.
- The **timer** is used to set the cooking time.
- **Power and heat indicator lights**—let you know when the oven has reached the set temperature.
- The **halogen heating element** allows hot air to circulate around food without having to turn it.
- Includes **tongs** for turning food.
- Large 10.4 qt. capacity holds whole roasts.
- Efficient in speeding up cooking time and minimizing power needed.
- Healthier cooking option, no cooking oil or grease is necessary.
- Foods never dry out, moisture is sealed in.
- Use to: roast, steam, broil, grill, toast, bake, BBQ, reheat, and defrost!

Convection Oven

BEFORE FIRST USE

1. Remove all packing materials and literature from inside the oven.
2. Wash the glass bowl with a damp sponge.
3. Place the glass bowl on the base.
4. Secure the lid on the oven. Push the handle down in the ON position.
5. Set the timer for 6 minutes.
6. Set thermostat to 475°F and turn oven ON.
(Note: handle must be pushed to the horizontal position to turn oven ON. When the handle is in the vertical position, the oven is OFF.)
7. After the timer has shut off, allow to cool for 5 minutes.
8. Rinse the glass bowl with warm soapy water.

Note: While preparing your oven for the first time, the oven will give off a slight burning odor. The oven is actually burning off excess lubricants found in the oven's heating elements and will not harm the oven.

HOW TO OPERATE

1. Prepare your food. While cooking, the surface of the oven will become considerably hot, be sure to place the oven on a heat proof counter and use potholders.
2. Place lower rack in glass bowl and place food directly on rack. If necessary, place upper rack in bowl and place food with space between them.
3. Place lid on the bowl.
4. Plug cord into wall outlet.
5. Push the safety handle down to the "ON" position.

Note: Use the lower rack for all recipes unless otherwise noted.

6. Set temperature dial to desired temperature. The green light will illuminate.
7. Set timer dial to desired time. The red light will illuminate.
8. When the desired temperature is reached, the green light will shut off.
9. The convection oven will shut off automatically when time expires and a bell will sound when cooking time is reached.
10. Lift the handle on the lid up.

CLEANING

Note: Never immerse the lid in any liquid.

1. Unplug oven and let cool.
2. Using a damp dishcloth, wipe the unit with warm soapy water. Wipe lid and fan housing with a damp sponge or dishcloth with mild soapy water.
3. Clean metal parts, wire racks, and glass bowl with a sponge or dishcloth with mild dish detergent then wipe clean. If scrubbing is necessary, use a nylon or polyester mesh pad. The glass bowl and wire racks may be placed in the dishwasher.

However, do not wash the lid in the dishwasher. Remove the glass bowl from its stand before placing in the dishwasher. Remember:

1. Unplug unit before cleaning.
2. Let the oven cool before washing.
3. Never immerse the lid in water.
4. Do not clean with steel wool pads or abrasive materials.

Self-Cleaning Bowl:

1. Fill the glass bowl with 1" of hot water.
2. Add three tablespoons of mild dishwashing detergent.

3. Place glass bowl on base and lid on glass bowl.
4. Plug in.
5. Set heat control to wash and timer for 10 minutes. (The hot air circulation creates the turbo action that helps release stubborn residue from the bowl.)
6. After cleaning, rinse in warm water to remove soap residue.

COOKING TIPS

- Whenever possible, place food directly on wire rack. Cooking on a wire rack allows the hot air to circulate freely around the food, cooking it quickly and evenly without turning.
- Cook a complete meal all at once. Using two racks makes cooking a meal convenient. Keep in mind that foods of different weights may take different amounts of time to cook. Place the food that takes the longest amount of time to cook on the bottom rack. Later or during the cooking process, place the other food on the top rack. Make time and temperature adjustments as necessary.

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- When placing several pieces of food on the wire rack, be sure to leave at least 1/2" between the food and the side of the glass bowl. This space allows the air to flow freely through the oven.
- Avoid stacking food on top of each other. The hot air must circulate freely in order to cook the food properly.
- After the food is cooked, turn the thermostat down to between thaw and 250°F while the fan is running. Your food will stay hot and crispy.
- For easy clean-up, spray with a cooking spray before cooking (glass bowl, racks and pans). Grease and residue will wipe off easily.
- Adapt your recipes to cook in the convection oven. As a rule of thumb, temperatures will remain the same but cooking times will be less.
- Use the cooking times in this manual as a general guide. When cooking meat products you may have to adjust your cooking time slightly depending on the weight of the meat. When working with the oven for the first time, we suggest using a meat thermometer. Watch the cooking process through the glass bowl. Soon you will be able to adapt your favorite recipes successfully.
- For optimum cooking, preheat your oven at 475° for 6 minutes prior to cooking.

- Cooking time in this manual will vary depending on the volume, weight and mass of food or the desired crispness.

When using the Deni Convection Oven, consult with your doctor before use if you have any special dietary needs. Also, Deni recommends that all foods, especially meats, be cooked in the Deni Convection Oven to a temperature of at least 160°F.

QUICK REFERENCE GUIDE

Remember to preheat oven to 475°F for 6 minutes before following recipe cooking temperatures.

ITEMS	COOKING TIME	TEMPERATURE	COOKING AND SERVING TIPS
MEATS AND FISH			
Beef rib roast boneless with bone	25-30 minutes per lb. 20-25 minutes per lb.	350°F 350°F	Lower rack Lower rack
Meat loaf (2 lb.)	50-60 minutes	450°F	Lower rack
Hamburgers 4 burgers 1/4 lb. each	10 minutes (rare) 12 minutes (medium) 14 minutes (well done)	450°F	Upper rack
Hot dogs	4 minutes	475°F	Upper rack
Rib eye or strip steak	8 minutes (rare) 10 minutes (medium) 12 minutes (well done)	475°F	Lower rack
Grilled shrimp	6-8 minutes	475°F	Upper rack
Lobster tails	12 minutes	475°F	Split and discard undershell, Upper rack
Pork loin roast	23 minutes per lb.	350°F	Lower rack
Pork chops (1/2" thick)	8-10 minutes	475°F	Upper rack

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ITEMS	COOKING TIME	TEMPERATURE	COOKING AND SERVING TIPS
Sausage patties (1 lb.)	10 minutes	400°F	Upper rack
Leg of lamb	Rare - 20 minutes per pound Medium - 25 minutes per pound Well - 30 minutes per pound	400°F	Lower rack Cook at 240° for first 20 minutes
Breaded fish (frozen)	5-7 minutes less than package directs	400°F	Upper rack
Bacon (1 pound)	10 minutes	350°F	Use either rack, both if needed
POULTRY			
Chicken (3 ¹ / ₂ lb.) quartered halved whole Chicken breast (boneless) Chicken breast (with bones)	25 minutes 35 minutes 45 minutes 10 minutes 10 minutes	450°F 450°F 450°F 450°F 450°F	Lower rack, brush with sauce if desired in last 10 minutes Both racks
Turkey (unstuffed)	20 minutes per pound	400°F	Lower rack
Turkey breast (half, 3 lbs.)	45-60 minutes	400°F	Lower rack
Cornish hens	20 minutes per pound	400°F	Lower rack

QUICK REFERENCE GUIDE

Remember to preheat oven to 475°F for 6 minutes before following recipe cooking temperatures.

ITEMS	COOKING TIME	TEMPERATURE	COOKING AND SERVING TIPS
BREADS AND CONVENIENCE FOODS			
Bread	30 minutes	400°F	Use 9" loaf pan, Lower rack
Muffins	10 minutes	400°F	Place in a 6-muffin tin with liners, Lower rack
Biscuits	9 minutes	450°F	Use 9" non-stick pan, Lower rack
Dinner rolls	15 minutes	350°F	Lower rack
Tacos (frozen)	6-7 minutes	450°F	Lower rack, spray rack with non-stick spray
Brownies	20 minutes	350°F	Lower rack
VEGETABLES			
Baked potato (6-8 oz.)	35-45 minutes	400°F	Lower rack, spray rack with non-stick spray
Corn on the cob	20 minutes	400°F	Lower rack, remove silk and coat in water
French fries	10 minutes or until crisp	450°F	Upper rack, spray rack with non-stick spray spray fries lightly with oil to make brown and crisp

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RECIPES

Artichoke Dip

Yield: 6-10 servings

Cooking Time: 15 minutes

Ingredients:

- 1 1/4 cup artichoke hearts
- 1 cup mayonnaise
- 1 cup shredded parmesan
- 1 cup shredded cheddar cheese
- 1/2 cup diced green chilies

Method:

1. Chop the artichokes in a mixing bowl. Add mayonnaise, parmesan cheese and green chilies. Mix well.
2. Butter a quiche or pie pan. Spread mixture in bottom. Top with shredded cheddar cheese.
3. Place glass bowl on base, wire rack in glass bowl and lid on bowl. Preheat oven to 475°F for 6 minutes.
4. Place pan on lower rack. Place lid on glass bowl.
5. Set temperature to 325°F, timer for 15 minutes.
6. Bake for 10-15 minutes or until cheese is melted and mixture is bubbly.
7. Serve hot with tortilla chips or toasted bread. This dish can be made ahead and stored in the refrigerator.

Baby Rosemary Potatoes

Yield: 6 servings

Cooking Time: 40 minutes

Ingredients:

- 2 lbs. baby potatoes, washed
- 2 tbs. butter or margarine
- 2 tbs. vegetable oil
- 1 tsp. grated orange peel
- 2 cloves garlic, minced
- Salt and pepper to taste
- 2 tsp. chopped fresh rosemary or 1/2 tsp. dry rosemary

Method:

1. Place glass bowl on base, wire rack in glass bowl and lid on bowl. Preheat oven to 475°F for 6 minutes.
2. Heat butter and oil in saucepan with orange peel, garlic, salt, pepper and rosemary. Add potatoes and toss.
3. Place potatoes on rack.
4. Reduce heat to 350°F. Roast for 40 minutes.

Tip: For large potatoes, halve or quarter before roasting.

Basic Italian Bread

Yield: 1 16 oz. loaf

Cooking Time: 30 minutes

Ingredients:

6 oz. warm water

2 tsp. sugar

1 tbs. dry active yeast

2¹/₂ cups bread flour + 1 tsp. salt

Egg wash (1 egg yolk + ¹/₂ cup water)

1 tbs. sesame seeds

Method:

1. Combine water, sugar and yeast in a mixing bowl. Allow yeast to soften and begin fermenting.
2. Place flour/salt in a mixing bowl and add yeast mixture. Mix on low speed with a dough hook until flour is well incorporated. Increase to second speed to knead dough until a smooth elastic ball is formed, about 6 minutes. If dough appears too dry, add additional water, or add flour if dough is too sticky. This process can be done by hand or in a processor.
3. Place dough in a slightly oiled bowl, cover and keep in a warm place to rise. Allow dough to double in bulk. Punch the dough down. Roll and shape as desired. Place in a loaf pan. Allow to rise again to about double.
4. Place glass bowl on base, wire rack in glass bowl and lid on bowl. Preheat oven to 475°F for 6 minutes.
5. With a sharp knife, make a slash on the loaf. Brush with egg wash and sprinkle with sesame seeds.
6. Reduce heat to 400°F and set timer for 30 minutes. Put loaf pan on wire rack and bake. Check bread for doneness after 25 minutes.

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BBQ Spareribs

Yield: 2 servings

Cooking Time: 30-40 minutes

Ingredients:

2 1/2 lbs. spareribs, trimmed

Marinade*:

2 tbs. white wine

1 tsp. garlic salt

Pepper to taste

2 tsp. soy sauce

1/2 cup hoisin sauce

1 small onion peeled and finely chopped

2 cloves garlic, minced

Method:

1. Cut ribs into single rib pieces.
2. In a glass baking dish, combine marinade ingredients. Add ribs. Cover and refrigerate at least 2 hours.
3. Place glass bowl on base, wire rack in glass bowl and lid on bowl. Preheat oven to 475°F for 6 minutes.
4. Reduce heat to 400°F. Remove ribs from marinade and place on wire rack.
5. Roast for 30-40 minutes or until well-browned and tender.

* Easy preparation—substitute your favorite BBQ sauce.

Grilled Filet Mignon

Yield: 4 servings

Cooking Time:	Rare	8-10 minutes
	Medium	10-12 minutes
	Well Done	12-14 minutes

Ingredients:

4 filet mignons, cut 1" thick (7-8 oz. each)

1 tbs. vegetable oil + 1/2 tsp. minced garlic

Salt and pepper to taste

Method:

1. Place glass bowl on base, elevated wire rack in glass bowl and lid on glass bowl. Preheat oven to 475°F for 6 minutes.
2. Brush filets with oil and garlic. Sprinkle with salt and pepper. Set aside.
3. Reduce heat to 450°F. Place filets directly on wire rack and grill for at least 8 minutes or until desired doneness is reached.

Grilled Eggplant or Zucchini

Yield: 6 servings

Cooking Time: 20 minutes

Ingredients:

- 1 cup olive oil
- 1 tbs. basil
- 1 tbs. minced oregano
- 1 tbs. parsley
- 1 tsp. salt
- 1/2 tsp. black pepper
- 2 tbs. finely minced garlic
- 3 tbs. grated romano cheese
- 2 large zucchini **OR** 2 small eggplant

Method:

1. Preheat oven to 475°F for 6 minutes.
2. Combine oil, herbs, garlic, salt and pepper. Slice zucchini or eggplant into 1/4" slices. Lightly brush both sides with oil mixture.
3. Place wire rack in skillet. Place vegetable on rack. Place lid on skillet. Set temperature to 475°F, timer for 20 minutes. Grill for 8-10 minutes.
4. Arrange grilled pieces on serving platter. Drizzle with remaining oil. Sprinkle with cheese and additional salt and pepper if desired.

Grilled Tuna Steaks (Swordfish or Salmon)

Yield: 4 servings

Cooking Time: 8 minutes

Ingredients:

4 - 1/2" to 3/4" to thick tuna steaks (6 oz. each)

Marinade:

- 1/4 cup soy sauce
- 2 tbs. vegetable oil
- 2 tbs. fresh lemon juice
- Salt and pepper to taste
- 6 green onions, sliced thin

Method:

1. Combine marinade ingredients in a shallow pan. Add steaks and turn once to coat in marinade. Cover and refrigerate for 30 minutes.
2. Place glass bowl on base, elevated wire rack in glass bowl and lid on bowl. Preheat oven to 475°F for 6 minutes.
3. Reduce heat to 475°F. Place steaks directly on wire rack and grill for at least 8 minutes or until desired doneness.

Note: Swordfish or salmon steaks can be substituted for tuna.

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Roast Chicken

Yield: 4 servings

Cooking time: about 1 hour 20 minutes (20min/lb.)

Ingredients:

1 chicken (approx. 3¹/₂ to 4 pounds)

1 tbs. butter

³/₄ cup finely chopped celery

³/₄ cup finely chopped onion

³/₄ cup diced mushrooms

2 cups soft bread crumbs

Salt and pepper to taste

1 lb. chopped parsley

¹/₂ tsp. dried thyme

1 egg

Method:

1. Remove any excess fat from chicken and discard. Wash chicken under cold water, pat dry. Set chicken aside.
2. Melt butter in skillet over medium-high heat. Add onion, celery and saute until soft, about 1 minute. Add mushrooms and saute one minute. Add bread crumbs, salt, pepper, parsley, thyme and egg. Mix thoroughly. Spoon bread crumb stuffing into the chicken's cavity. Rub skin with salt and pepper. Set aside.
3. Place glass bowl on base, wire rack in glass bowl and lid on bowl. Preheat oven to 475°F for 6 minutes.
4. Reduce heat to 400°F. Place chicken on wire rack and cook for about 1 hour and 20 minutes. After about 1 hour of cooking time, if the chicken appears to be too light in color and will need more browning, raise the temperature to about 475°F for the remainder of the cooking time or until desired brownness is achieved. If the chicken appears to be brown enough, lower the temperature to 325°F for remainder of cooking time.

Roast Pork, Chinese Style

Yield: 8 servings

Cooking Time: 1 hour 10 minutes

Ingredients:

Boneless pork loin (approx. 3 lbs.)

Marinade:

1/2 cup hoisin sauce

1/4 cup sweet & sour sauce

1/4 cup orange juice

2 cloves peeled, minced garlic

1 tsp. minced fresh ginger or 1/2 tsp. of ground ginger

Sauce:

1 cup cold chicken broth

1 tsp. cornstarch, dissolved in 1 tbs. water

Method:

1. Trim excess fat from roast.
2. Combine marinade ingredients in a large glass baking dish. Add pork and turn to coat with marinade. Cover and refrigerate at least 2 hours.
3. Place glass bowl on base, wire rack in glass bowl and lid on glass bowl. Preheat oven to 475°F for 6 minutes.
4. Remove pork from marinade. Place pork directly on wire rack. Turn to 375°F. Roast 1 hour and 10 minutes. When done, let pork rest out of oven 10 minutes before slicing.
5. Prepare the sauce about 30 minutes before the pork is ready. Pour reserved marinade into saucepan, add broth and cornstarch. Simmer for about 15 minutes. When pork is ready, add juices from oven bowl to sauce. Simmer another 2 minutes.
6. Slice pork into 1/4" slices. Overlap slices on serving platter. Spoon on warm sauce.

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Roasted Vegetables

Yield: 4 servings

Cooking Time: 20 minutes

Ingredients:

- 1 lb. vegetables (i.e. sweet potatoes, eggplant, zucchini, yellow squash, onions or green tomatoes)
- 3 tbs. vegetable oil
- 1/2 tsp. minced garlic
- Salt and pepper to taste
- 1 tbs. fresh chopped parsley

Method:

1. Wash and dry vegetables. Cut into 1/2" x 2" chunks.
2. Place glass bowl on base, elevated wire rack in bowl and lid on bowl. Preheat oven to 475°F for 6 minutes.
3. In a pot with a lid, combine oil, garlic, salt and pepper. Add vegetable slices and secure the lid. Toss vegetables vigorously in pot.
4. Reduce heat to 450°F. Arrange vegetables directly on wire rack and roast for 20 minutes.

Tip: Roast vegetables at the same time as your roast. Either arrange vegetables directly on the rack with meat or set them on the top rack. Cooking time will increase to 35 minutes.

Spicy Wings

Yield: 6 servings

Cooking Time: 30-45 minutes

Ingredients:

- 3 lbs. chicken wings, trimmed

Marinade:

- 1 tsp. finely chopped garlic
- 1/2 cup soy sauce
- 1 tbs. vegetable oil
- 1 tbs. hot pepper oil

Method:

1. Combine marinade ingredients in a large mixing bowl. Add chicken wings and toss to coat. Cover and refrigerate at least 30 minutes.
2. Place glass bowl on base, wire rack in glass bowl and lid on bowl. Preheat oven to 475°F for 6 minutes.
3. Drain marinade from wings. Arrange wings directly on rack and second set on top rack. Reduce heat to 450°F and bake wings for 10 minutes. Reduce heat to 400°F and bake for 20 minutes or until very tender. Remove top rack of wings, if necessary, and continue cooking bottom rack of wings for 10 minutes. Serve while hot.

Sweet and Sour Chicken Kabob with Peanut Dipping Sauce

Yield: 25-30 individual skewers

Cooking Time: 10 minutes

Ingredients:

3¹/₂ lbs. boneless chicken breast

30 small skewers, 7" long

Marinade:

¹/₂ cup dry sherry

¹/₃ cup teriyaki sauce

¹/₂ cup honey

¹/₃ cup oyster soy sauce

2 tbs. lemon juice

2 cloves garlic minced

¹/₃ cup sweet & sour sauce

Dipping Sauce:

1 cup smooth peanut butter

Dash of hot chili oil

1 tbs. lemon juice

¹/₃ cup chicken broth

Remainder of marinade (about 1 cup)

Method:

1. Cut chicken lengthwise into strips, 1" wide. Pierce the chicken strips lengthwise to attach to skewer or thread strips onto skewer ribbon fashion. Repeat with remaining strips. Place skewers in glass baking dish and set aside.
2. In a small bowl, mix the marinade ingredients thoroughly.
3. Pour marinade over skewered chicken, cover and refrigerate for at least 30 minutes, turning once.
4. Place wire rack into the glass bowl of oven and place lid on glass bowl. Preheat oven to 475°F for 6 minutes.
5. When ready to cook, drain marinade from chicken. Arrange skewers directly on rack, being careful not to pack them too tightly together. Reduce heat to 400°F and cook for 10 minutes. Repeat with remaining skewers.
6. In the meantime, combine dipping sauce ingredients in a saucepan. Bring to a boil over medium-high heat. Reduce heat and simmer sauce for 10 minutes or until sauce begins to thicken.
7. To serve, arrange chicken skewers on serving platter and serve dipping sauce on the side.

Quick-n-Easy Convection Oven™

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CUSTOMER SERVICE

If you have any questions or problems regarding the operation of your Deni Convection Oven, call our customer service department toll free:

1-800-DENI-822

Monday through Friday
8:30 a.m. to 5:00 p.m.
(Eastern Standard Time)

www.deni.com

Deni by Keystone Manufacturing Company, Inc.®

ONE-YEAR LIMITED WARRANTY

Your Deni Convection Oven is warranted for one year from date of purchase or receipt against all defects in material and workmanship. Should your appliance prove defective within one year from date of purchase or receipt, return the unit, freight prepaid, along with an explanation of the claim to: Keystone Manufacturing Company, Inc., 33 Norris Street, Buffalo, NY 14207. (Please package your appliance carefully in its original box and packing material to avoid damage in transit. Keystone is not responsible for any damage caused to the appliance in return shipment.) Under this warranty, Keystone Manufacturing undertakes to repair or replace any parts found to be defective.

This warranty is only valid if the appliance is used solely for household purposes in accordance with the instructions. This warranty is invalid if the unit is connected to an unsuitable electrical supply, or dismantled or interfered with in any way or damaged through misuse.

We ask that you kindly fill in the details on your warranty card and return it within one week from date of purchase or receipt.

This warranty gives you specific legal rights. You may also have other rights which vary from state to state.